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Decadent Wedding Menu

Pre dinner cocktail platters of hors d oeuvres

Scallop n bacon skewers
Crisp pastry tart with avocado, mushroom in roasted tomato coulis
Chicken and cognac pate on crostini
Persian bread with hummus, crisp pear and lime relish
Choux bun filled with chicken and chilli mousse
Thumb size whitebait fritters and sweet chilli aioli
Coromandel oyster served 3 ways: tempura, natural and grilled Kilpatrick
Smoked salmon and cream cheese rolled in fines herbs on crisp toast

Buffet Dinner selection

Grissini bread sticks with dips
Mesculin leaves with salad garnish
Tomato, basil, onion and feta salad
Traditional Waldorf salad
Balsamic Roast Mediterranean vegetable salad
Mushrooms ala grecque
Gourmet potato salad with chives, crispy bacon and yoghurt dressing
Honey mustard dressing, Vinaigrette, mayonnaise

Tender lamb cutlets, herb and olive oil crusted with a fine port jus
Bacon wrapped breast of chicken, filled with brie and cranberries
Eye fillet of beef, medium rare roast topped with Portobello and thyme sauce
Baked fresh snapper with beurre noisette, capers, lemon and herbs
Stir fried soy and ginger vegetables
Pesto roasted new potatoes
Gravy, mustards and sauces

Desserts

Pavlova with berry compote
Fresh fruit platter with vanilla yoghurt
Platters of Petit fours: rich chocolate tart, kahlua cream chocolate pots, cappuccino filled profiteroles, custard tart bites
Platters of Kapiti cheeses with breads, crackers and preserves
Wedding cake presented on platters
Tea and coffee
Chocolate mints

\$112.50 per guest

Includes a hamper of delicious fruits cheeses and wonderful flavours sent to the bridal suite.

**All prices are inclusive of GST at the standard rate
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